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## Tensile Test of Cabbage Leaves for Quality Evaluation of Shredded Cabbage

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The mechanical properties of six cabbage varieties harvestable in May in Miura Peninsula, Japan, were measured by subjecting strap-shaped specimens to tensile testing. The fracture properties greatly differed with direction of veins and cultivars. No single parameter characterized the physical properties of cabbage varieties. The mechanical variables in tensile tests conducted parallel and perpendicular to the veins were subjected the principal component analysis. The six cultivars were evidently categorized into three groups. Intermediate varieties were separated into two; one resembled to the Winter type, which is suitable for shredded cabbage, and the other was similar to the Spring type.

**Keywords:** [fracture properties](#), [tensile test](#), [cabbage leaf](#), [cultivars](#), [principal component analysis](#)


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